

1. A method for preparing a milk-based composition comprising a homopolysaccharide comprising the steps of

(i) fermenting a mixture comprising milk and a fermentable sugar with a homopolysaccharide-producing microorganism under anaerobic conditions, and

(ii) stopping the fermentation before the pH of the mixture drops below pH 5.5,

the pH of the mixture being unregulated during fermentation.

2. A method according to Claim 1 wherein the pH of the mixture remains within the range of pH 5.8 to 6.2 during fermentation.

3. A method according to Claim 1 wherein the microorganism is a dextran-and/or fructan-producing lactic acid bacterium.

4. A method according to Claim 1 wherein the microorganism is a lactic acid bacterium of the genus *Leuconostoc*.

5. A method according to Claim 4 wherein the microorganism is a dextran-producing strain of *Leuconostoc mesenteroides* subspecies *mesenteroides* or subspecies *dextranicum*.

30 6. A method according to Claim 5 wherein the microorganism comprises a strain selected from *Leuconostoc mesenteroides* subspecies *mesenteroides* (ATCC 10830A,) or *Leuconostoc mesenteroides* subspecies *dextranicum* 605.

↳ answers are available here in book form

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8. A method according to Claim 1 wherein the mixture is inoculated with beadlets comprising a preculture of the microorganism.

10. A method according to Claim 1 wherein the fermentation is carried out for a period of from 4 to 48 hours.

- what?
during firm
or at rest?

12. A food product comprising a composition prepared according to the method of Claim 1.

13. A food product according to Claim 13 which is an ice cream confection.

- mix and a